

Southern Menu:

TOP 13 — CLIENT FAVORITES

1. Peach & Arugula Salad

Arugula, spiced pecans, fresh peach slices, and honey-balsamic vinaigrette.

2. Heirloom Tomato Salad

Heirloom tomatoes with basil oil and crispy shallots.

3. Butter Lettuce Wedge

Butter lettuce with smoked bacon crumble and house pimento ranch.

4. Hot Crab & Artichoke Cheese Dip

Warm crab-artichoke blend with melted cheeses, served with toasted baguette slices.

5. Fried Calamari

Crispy calamari rings served with lemon-garlic aioli.

6. Fried Artichokes

Lightly fried artichoke hearts with lemon aioli.

7. Buttermilk Fried Chicken Sliders

Mini fried chicken sliders with sweet chili drizzle.

8. Fried Green Tomatoes

Crispy green tomatoes with Cajun remoulade.

9. Mini Crab Cakes

Pan-seared crab cakes with Creole aioli.

10. Creamy Mahi-Mahi Dip

Warm, creamy mahi-mahi dip with charred lemon and herb pita.

11. Mini Mahi-Mahi Tacos

Sautéed mahi tacos with pickled cabbage slaw and sweet chili sauce.

12. Teriyaki Tuna Wontons

Crispy wontons topped with teriyaki tuna and pickled slaw.

13. Fried Chicken Mac & Cheese Egg Roll

Crispy egg roll filled with fried chicken, creamy mac & cheese, and pickled vegetables; served with sweet chili sauce.

14. Shredded Short Rib Cheese Stick

Slow-braised short rib wrapped with melted cheeses, coated in panko, and fried crisp.

Southern Appetizers:

SALADS & FRESH STARTERS

14. Butter Lettuce Salad with Buttermilk Ranch & Crispy Bacon

Tender butter lettuce with creamy buttermilk ranch, smoky bacon crumble, and chive oil.

15. Charred Peach & Arugula Salad with Spiced Pecans

Arugula, flame-charred peaches, spiced pecans, ricotta, and honey-balsamic glaze.

16. Heirloom Tomato & Burrata Salad with Hot Honey Drizzle

Heirloom tomatoes layered with burrata, basil, cracked pepper, and warm chili-honey.

17. Southern Citrus Goat Cheese Salad

Mixed greens with citrus slices, whipped goat cheese, toasted pistachios, and a sweet-tea vinaigrette.

18. Butter Lettuce Wedge with Pimento Ranch & Bacon

Southern wedge salad with pimento ranch, crispy bacon, scallions, and crushed peppercorn.

CHEESE DIPS, SPREADS & BREADS

19. Hot Crab & Artichoke Cheese Dip with Toasted Baguette
Creamy crab-artichoke blend baked with three cheeses, served with toasted baguette.
20. Bacon Pimento Cheese on Herb Crostini
Smoky bacon-pimento cheese spread on toasted crostini with chive oil.
21. Charred Corn & Jalapeño Queso with Tortilla Chips
Roasted corn, jalapeño, white queso, cilantro, and chili dust.
22. Whipped Cheddar-Chive Dip with Herb Crostini
Sharp cheddar whipped with chives, cream, and warm spices.
23. Smoked Salmon & Goat Cheese Spread with Crostini
Silky smoked salmon folded into whipped goat cheese and dill.

FRIED & SMALL BITES

24. Mini Andouille Sausage Slider with Pepper Sauce
Crispy fried andouille on a toasted slider bun with Southern pepper sauce.
25. Mini Fried Chicken Slider with Hot Honey
Crispy buttermilk chicken, hot honey glaze, and pickled slaw.
26. Mini Fried Chicken Slider with Sweet Chili
Southern-style chicken with sweet chili, cucumbers, and herbs.
27. Mini Fried Chicken Slider with Buttermilk Ranch
Golden chicken, cool ranch drizzle, lettuce, and scallions.
28. Fried Pork Chop Strips with Spicy Peach Sauce
Crispy pork chop strips brushed with peach-chili glaze.
29. Fried Turkey Nuggets with Honey Mustard
Crispy turkey pieces in Southern seasoning with honey-mustard dip.

30. Mini Fried Catfish Nuggets with Cajun Pepper Sauce
Lightly fried catfish with Cajun pepper sauce and blistered lemon.
31. Fried Oyster Bites with Pepper Sauce
Crispy oysters served with Southern pepper sauce.
32. Fried Lobster Bites with Lemon Butter Dip
Golden lobster bites with warm lemon butter and herbs.
33. Fried Shrimp Bites with Sweet Chili
Crispy shrimp tossed in sweet chili glaze with scallions.
34. Mahi-Mahi Bites with House Remoulade-Style Pepper Sauce
Lightly fried mahi with a smooth pepper sauce (no remoulade).
35. Seared Scallop & Corn Mini Cakes with Lemon Cream
Pan-seared scallop-corn cakes with citrus cream.
36. Mini Crab-Stuffed Mushrooms with Parmesan Crust
Roasted mushrooms filled with creamy crab and parmesan.
37. Lobster & Corn Hush Puppies with Smoked Tomato Jam
Crispy hush puppies with lobster, corn, herbs, and smoked tomato jam.
38. Southern-Spiced Shrimp Po' Boy Sliders
Crispy shrimp on soft buns with Southern slaw and pepper sauce.
39. Octopus Bites with Roasted Pepper Coulis
Charred octopus bites drizzled with smooth roasted pepper sauce.

Main Course:

★ TOP 14 SOUTHERN MAIN COURSES

1. Charred Ribeye with Fried Onions & Bourbon Pepper Butter
Char-grilled ribeye topped with crispy fried onions and bourbon-pepper butter; served with roasted red potatoes and creamed spinach.
2. Filet Mignon with Fried Shrimp & Mushroom Cream Sauce

Pan-seared filet topped with golden fried shrimp and silky mushroom cream; served with buttered fingerling potatoes and charred broccolini.

3. Cajun Short Ribs over Smoked Gouda Fettuccine

Slow-braised Cajun short ribs over smoked gouda fettuccine with roasted carrots and charred kale.

4. Sweet Heat Beef Ribs with Brown Sugar Cornbread & Herb Potatoes

Sticky chili-honey glazed Southern beef ribs paired with warm brown-sugar cornbread and herb-roasted baby potatoes.

5. Cajun Lobster Fettuccine with Charred Lemon Cream

Butter-poached lobster tossed with Cajun spices and pappardelle in charred lemon-cream sauce; finished with scallions and roasted asparagus.

6. Crispy Mahi-Mahi with Creole Garlic Penne & Pepper Butter

Fried mahi-mahi topped with Creole pepper butter over garlic penne with blistered zucchini.

7. Southern Mahi Piccata over Pimento Cheese Penne

Seared mahi-mahi in lemon-caper butter over creamy pimento-cheese penne with charred broccolini.

8. Chicken Parmesan over Buttermilk Alfredo Spaghetti

Crispy chicken breast with marinara and melted mozzarella over buttermilk Alfredo spaghetti and roasted zucchini.

9. White Wine Chicken & Cheesy Ravioli with Charred Broccolini

Fried or seared chicken breast in white-wine herb cream, tossed with cheesy ravioli and served with charred broccolini.

10. Citrus Herb Half Chicken with Brown Butter Grit-Free Mash

Roasted half chicken brushed with citrus-herb butter; served with creamy mashed potatoes (no grits) and roasted vegetables.

11. Roasted Herb Pork Tenderloin with Southern Tomato Cream Penne

Herb-rubbed pork tenderloin with roasted tomato-cream penne and sautéed squash.

12. Cabernet Braised Lamb Shoulder with Smoked Butter Vegetables

Slow-braised lamb shoulder in cabernet reduction with smoked butter vegetables and rosemary jus.

13. Southern Rosemary Lamb Shoulder with Garlic Parmesan Pappardelle

Tender lamb shoulder finished with rosemary jus over garlic-parmesan pappardelle and charred asparagus.

14. Southern Fried Chicken Plate with Turkey Collard Greens & Honey Cornbread

Crispy Southern fried chicken served with smoked-turkey collard greens and warm honey cornbread.

Main Course

SOUTHERN MAIN COURSES (15–48)

SEAFOOD

15. Blackened Salmon with Brown Butter Parmesan Mash

Blackened salmon with lemon-herb butter over brown-butter parmesan mash and roasted asparagus.

16. Fried Catfish with Cajun Cream Penne

Crispy catfish fillet over Cajun parmesan cream penne with charred green beans.

17. Shrimp & Andouille Alfredo

Shrimp and andouille in smoky Cajun Alfredo over fettuccine with roasted peppers.

18. Lemon-Pepper Sea Bass with Herb Potatoes

Seared sea bass with lemon-pepper butter, herb potatoes, and sautéed spinach.

19. Crispy Mahi-Mahi with Southern Tomato Cream Pappardelle

Breaded mahi-mahi over roasted-tomato cream pappardelle with blistered zucchini.

20. Cajun Shrimp Pappardelle with Smoked Cheddar Cream

Cajun shrimp tossed in smoked-cheddar cream over pappardelle and roasted broccolini.

21. Fried Shrimp & Brown Butter Macaroni

Golden fried shrimp with brown-butter macaroni and lemon-charred asparagus.

22. Low Country Shrimp & Basil Cream Pappardelle

Sautéed shrimp in basil-cream with roasted tomatoes over pappardelle.

23. Honey-Cajun Shrimp with Smoked Cheddar Penne

Shrimp tossed in honey-Cajun butter over smoked-cheddar penne with scallions.

24. Southern Snapper with Charred Lemon Herb Cream

Seared snapper finished with charred-lemon herb cream and roasted baby vegetables.

25. Creole Butter Sea Bass with Smoked Tomato Coulis

Sea bass glazed in Creole butter over smoked tomato coulis and roasted broccolini.

26. Fried Cod with Cajun Pepper Sauce & Parmesan Potatoes

Crispy cod with pepper sauce, parmesan potatoes, and sautéed spinach.

BEEF

27. Southern BBQ Short Rib Plate

Slow-braised short rib glazed in brown-sugar BBQ with roasted potatoes and buttered green beans.

28. Sirloin Steak with Smoked Onion Cream

Seared sirloin topped with smoked-onion cream; charred broccolini & roasted reds.

29. Red Wine Sirloin with Garlic Parmesan Mash

Sirloin in red-wine butter reduction with parmesan mash and sautéed spinach.

30. Peppercorn Sirloin with Cajun Penne

Sirloin topped with peppercorn cream over Cajun penne and roasted vegetables.

31. Smoked Beef Short Rib with White Cheddar Mac

Slow-smoked short rib over white-cheddar mac finished with collard-jus reduction.

32. Brown Sugar Chili Beef Roast with Herb Potatoes

Slow-braised Southern beef roast glazed in brown-sugar chili butter with herb potatoes.

CHICKEN

33. Southern Fried Chicken Breast with Hot Honey Butter

Crispy fried chicken breast with hot-honey butter, mashed potatoes, and roasted asparagus.

34. Buttermilk Chicken Alfredo with Pimento Cream

Seared chicken breast in buttermilk Alfredo blended with pimento cream over spaghetti.

35. Cajun Chicken Pappardelle

Cajun-spiced chicken with lemon-garlic cream pappardelle and charred broccolini.

36. Herb-Roasted Chicken with Smoked Butter Potatoes

Roasted chicken breast with smoked-butter potatoes and sautéed green beans.

37. Chicken & Cheddar Ravioli in Southern Herb Cream

Chicken simmered in Southern herb cream with cheddar ravioli and blistered tomatoes.

38. Glazed Lemon Pepper Chicken with Smoked Cheddar Risotto

Seared chicken glazed with lemon-pepper butter over smoked-cheddar risotto.

39. Fried Boneless Chicken Thigh with Sweet-Heat BBQ & Corn Mash

Crispy thigh finished with sweet-heat BBQ over creamy corn mash (grit-free).

PORK (BONLESS PORK CHOPS)

40. Southern Peach-Glazed Pork Chop

Boneless pork chop with peach-bourbon glaze, mashed potatoes & roasted asparagus.

41. Honey-Garlic Pork Chop with Parmesan Potatoes

Pork chop in honey-garlic butter with parmesan mash & green beans.

42. Smoked Paprika Pork Chop with Tomato-Basil Cream Penne

Seared chop with basil-tomato cream penne and charred broccolini.

43. Creole Pork Chop with Roasted-Vegetable Penne

Pork chop finished with Creole butter over roasted-vegetable penne.

LAMB

44. Southern Braised Lamb Shoulder with Brown Butter Vegetables

Tender lamb shoulder braised in Southern spices with brown-butter vegetables.

45. Lamb Shoulder with Garlic Parmesan Pappardelle

Slow-braised lamb over garlic-parmesan pappardelle with charred asparagus.

VEGETARIAN

46. Southern Mac-Style Penne Bake

Three-cheese penne baked with smoked cheddar, scallions & buttered crumbs.

47. Brown-Butter Vegetable Pappardelle

Roasted squash, blistered tomatoes & herbs tossed in brown butter with parmesan.

48. Three-Cheese Southern Ravioli with Brown Butter Sage

Ravioli in brown-butter sage with roasted tomatoes and parmesan.

Dessert:

1.) Iron Cooke with vanilla bean ice cream

2.) Peach Cobbler

3.) Blueberry Cobbler

4.) Vanilla Cheese Cake

5.) Banana Pudding Bread with caramel